Saskatchewan
Agriculture
and Food

FINAL REPORT

Agriculture Research Branch
Saskatchewan Agriculture and Food

20000335

FOOD STEPS PROCESSING MEAT SAFELY

Funded by
Technology Adoption Demonstration

March 2001
Prepared by: Saskatchewan Food Industry Development Centre

COMPETITIVE TECHNICAL INTELLIGENCE IN THE FOOD AND NUTRACEUTICAL INDUSTRIES

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Final Report

Project # 20000335

Completion of a Training Program for Provincially Inspected Meat Processing Facilities

For

Saskatchewan Food Industry Development Centre

Prepared by:

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March 25, 2002

Summary

Completion of a Training Program for Provincially Inspected Meat Processing Facilities

This project resulted in the completion of the "FoodSTEPS®: *Processing Meat Safely*", an independent study program designed to assist the meat processing industry in Saskatchewan implement a process control based food safety program in their processing operations.

Technical Report

Project Background and Objective:

Food safety is an international trade issue. Canada must continue to assure a safe and quality food supply to maintain consumer confidence and facilitate trade. Both federally registered meat processing companies and provincial meat companies must adopt internationally accepted food safety programs. Provincial governments are striving to assist meat processing companies implement these international standards of food safety.

The major objective of this project was to complete the development of an independent home study program for the provincially inspected meat processing facilities in Saskatchewan. This training program will provide the operators with the knowledge, skills and abilities needed to develop and implement a process control based food safety system. The original training project was completed in 2001

Completion of the training program involved the following material development:

a) Conversion of Chapters 7, 8 and 9 (Monitoring, Cleaning and Sanitizing, and Pest Control respectively) of FoodSTEPS® *Processing Foods Safely* to an independent study workbook format for FoodSTEPS® *Processing Meat Safely*

b) Conversion of the one-day classroom workshop material of April 2001 to an independent study format. This material covered the emerging food safety issues affecting global trade, process control systems and an introduction to the proposed National Meat and Poultry Regulations and Code. This Material was included in the FoodSTEPS® *Processing Meat Safely* independent study guide.

c) Revisions to all independent study material of the training material. As a pilot training course, a few meat processing companies have been working through the study workbook. Revisions to course material were based on their recommendations.

Project Achievements

This project is now complete.

A. Conversion of FoodSTEPS material

The last three chapters of the FoodSTEPS® *Processing Foods Safely* training course have been modified for independent study. The independent study workbook now includes all the following topics:

- Chapter 1: The Three R's: roles, responsibilities and regulations
- Chapter 2: Food Microbiology
- Chapter 3: Constructing a Food Safe Building
- Chapter 4: The Safe Food Handler
- Chapter 5: The Receiving and Storage of Raw Materials
- Chapter 6: Processing and Preservations
- Chapter 7: Monitoring the Food Process
- Chapter 8: Cleaning and Sanitizing
- Chapter 9: Pest Control

Each chapter in the study workbook guides the participant through the material. Each chapter contains the following components:

- Learning objectives
- Key concepts
- Assigned readings
- Activities and Exercises
- Specific meat processing examples

The Independent Study guide also contains an introduction, directions on how to use the study guide, an activity answer guide, glossary and reference.

A copy of the cover pages and Table of Contents are included in this report.

B. Conversion of April 2001 Workshop Material

The April 2001 workshop was held for representatives of the meat processing industry who are taking the pilot course. For this particular project, the material presented at that workshop —— the proposed National Meat and Poultry Regulations and Code, mechanisms of process control and emerging global food safety issues – were converted to independent study material for the training program FoodSTEPS® *Processing Meat Safely*. The material included the addition of the following chapters:

A. The Changing Food Safety Environment
B. Process Control Food Safety Systems

A copy of the first page of each of these Chapters is included in this report.

C. Revision to FoodSTEPS® Processing Meat Safely

This phase consisted of making the appropriate revisions to all the developed study materials. This included the three Modules designed to guide the participants through the implementation of an internationally accepted food safety program.

Module A: Environment and Equipment
Module B: Good Manufacturing Practices
Module C: Hazard Analysis and Process Control

Each module contains background material introducing the subject matter, and specific activities that result in process control implementation and documentation. Supplemental reference materials were also included.

An electronic version of the developed and/or revised study materials and a hard copy of the Independent Study Material can be obtained from Kelley Jackson, Saskatchewan Agriculture and Food.

Project Photos

No photographs were taken for this portion of the training program

Innovation Fund Acknowledgement

Saskatchewan Agriculture and Food and the Saskatchewan Food Industry Development Centre have been acknowledged in all developed training materials.

Project Public Information Materials

No materials have been developed.

Expense Statement

A final expense statement has been submitted with this report

FoodSTEPS®
Reduce Your Risk

Processing Meat Safely

Independent Study Workbook
for FoodSTEPS® *Processing Foods Safely*

Part One of a Process Control Food Safety Program
for the Meat Processing Industry

Saskatchewan Agriculture and Food
&
Saskatchewan Food Industry Development Centre

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CARDS

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Canada

&

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Article Reprints for FoodSTEPS®

Introduction I
The Changing Food Safety Environment

Learning Objectives

When you have completed this section you should be able to do the following:

- Describe the factors that are creating change in the food safety environment
- Understand the responsibilities of government, industry, and consumers in this changing environment
- Describe the key elements of the proposed *National Meat and Poultry Regulations and Code*

Key Concepts in this Section

Key concepts are words and ideas that are important for you to remember. Words introduced in this study guide are defined within the text of this material.

Food safety

Codex Alimentarius Commission

Food hazards

Non-tariff trade barriers

Harmonization

Introduction II
Process Control
Food Safety Systems

Learning Objectives

When you have completed this section you should be able to do the following:

- Understand the program components of the FoodSTEPS® Processing Meat Safely course
- Describe the concept of process control and how it can contribute to improving food safety, quality and profitability
- Write operational procedures that accurately reflect processing and support activities in your operation

Key Concepts in this Section

Key concepts are words and ideas that are important for you to remember. Words introduced in this study guide are defined within the text of this material.

Process operations

Process control

Control points

Critical control points

Deviations

Corrective actions